

Antonio Vercet-Tormo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5278815/publications.pdf>

Version: 2024-02-01

20
papers

750
citations

933264

10
h-index

887953

17
g-index

20
all docs

20
docs citations

20
times ranked

759
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of manothermosonication on tomato pectic enzymes and tomato paste rheological properties. <i>Journal of Food Engineering</i> , 2002, 53, 273-278.	2.7	152
2	Rheological Properties of Yoghurt Made with Milk Submitted to Manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6165-6171.	2.4	121
3	Inactivation of Heat-Resistant Pectinmethylesterase from Orange by Manothermosonication. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 432-437.	2.4	80
4	Inactivation of proteases and lipases by ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2001, 2, 139-150.	2.7	72
5	Application of Ultrasound. , 2005, , 323-351.		63
6	Free radical production by manothermosonication. <i>Ultrasonics</i> , 1998, 36, 615-618.	2.1	59
7	Manothermosonication of Foods and Food-Resembling Systems:Â Effect on Nutrient Content and Nonenzymatic Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 483-489.	2.4	37
8	Browning of white chocolate during storage. <i>Food Chemistry</i> , 2003, 81, 371-377.	4.2	35
9	Manothermosonication of heat-resistant lipase and protease from <i>Pseudomonas fluorescens</i> : effect of pH and sonication parameters. <i>Journal of Dairy Research</i> , 2002, 69, 243-254.	0.7	31
10	Studies of ovalbumin gelation in the presence of carrageenans and after manothermosonication treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 270-274.	2.7	20
11	Cooking Legumes: A Way for Their Inclusion in the Renal Patient Diet. , 2019, 29, 118-125.		17
12	Is It Possible to Include Potato in the Diet of Chronic Kidney Disease Patients? New Culinary Alternatives for Limiting Potassium Content. , 2020, 30, 251-260.		10
13	Hidden sources of phosphorus: presence of phosphorus-containing additives in processed foods. <i>Nefrologia</i> , 2014, 34, 498-506.	0.2	10
14	Reduction of potassium content of green bean pods and chard by culinary processing. <i>Tools for chronic kidney disease. Nefrologia</i> , 2016, 36, 427-432.	0.2	9
15	The impact of processing meat and fish products on phosphorus intake in chronic kidney disease patients. <i>Nefrologia</i> , 2013, 33, 797-807.	0.2	9
16	Are Food Additives a Really Problematic Hidden Source of Potassium for Chronic Kidney Disease Patients?. <i>Nutrients</i> , 2021, 13, 3569.	1.7	8
17	Selective inactivation of phospholipase A2 in complex protein mixtures. <i>Innovative Food Science and Emerging Technologies</i> , 2002, 3, 271-277.	2.7	5
18	How Batter Formulation Can Modify Fried Tempura-Battered Zucchini Chemical and Sensory Characteristics?. <i>Foods</i> , 2020, 9, 626.	1.9	5

#	ARTICLE	IF	CITATIONS
19	Frying Conditions, Methyl Cellulose, and K-Carrageenan Edible Coatings: Useful Strategies to Reduce Oil Uptake in Fried Mushrooms. <i>Foods</i> , 2021, 10, 1694.	1.9	4
20	The effects of manothermosonication on tomato endopolygalacturonase \hat{I}^2 -subunit. <i>European Food Research and Technology</i> , 2002, 214, 310-312.	1.6	3